

BOMANN®

HOUSEHOLD- ELECTRIC OVEN SET EHBC 7930



Instruction Manual

CE

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Introduction

Thank you for choosing our product. We hope you will enjoy using the appliance.

Symbols in these Instructions for Use

Important information for your safety is specially marked. It is essential to comply with these instructions to avoid accidents and prevent damage:

WARNING:

This warns you of dangers to your health and indicates possible injury risks.

CAUTION:

This refers to possible hazards to the machine or other objects.

 **NOTE:** This highlights tips and information.

General Notes



Read the operating instructions very carefully before putting the appliance into operation and keep the instructions including the warranty and the receipt. If you give this device to other people, also pass on the operating instructions.

NOTE:

- Due to constant product modifications, your device may differ slightly from these operating instructions; Functions and methods of use remain unchanged.
- The illustrations in these operating instructions may differ from the original device.
- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.
- The appliance is only to be used as described in the user manual. Do not use the appliance for any other purpose. Any other use is not intended and can result in damages or personal injuries.

- Operate the appliance only **properly installed**.
- Do not use it outdoors. Keep it away from sources of heat, direct sunlight and humidity.
- Do not operate the appliance **without** supervision.
- When not in use, for cleaning, user maintenance works or with disruption, switch off the appliance and disconnect the plug (pull the plug itself, not the lead) or turn off the fuse.
- The appliance and if possible the mains lead have to be checked regularly for signs of damage. If damage is found the appliance must not be used.
- For safety reasons, alterations or modifications of the appliance are prohibited.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

WARNING:

Do not allow small children to play with the foil. There is a **danger of suffocation!**

Special safety information for this Unit

 **WARNING:** Danger from electrical current! Contact with live leads or components can be fatal!

- The connection of the appliance must satisfy the relevant standards and regulations and may only be performed by an authorized specialist.
- The hob may not be used if the glass surface has cracks or is broken.
- Make sure that the appliance is turned off from the power supply (fuse) before changing the bulb in the oven.
- The use of high-pressure cleaners or steam cleaners is prohibited. Ingress of liquids can lead to electric shock. Put the appliance never under water.

 **WARNING:** Hot surface! Risk of Burning!

- During operation the appliance will be hot. Special caution is required to avoid touching heating elements inside the oven and the cooking zones.
- During operation the appliance and its accessible parts become hot. Special care must be taken to avoid touching heating elements. Children younger than 8 years must be kept away from the appliance.
- Grasp the oven only on the door handle and switches. Use potholders if you want to remove or insert the accessories.
- Let the appliance cool down before cleaning or maintenance.

 **WARNING:** Risk of Fire!

- Unattended cooking on cooking hobs with fats or oil can be dangerous and can cause fires. NEVER try to extinguish a fire with water. In the event of fire, switch off the device and disconnect it from the power

supply. Use a suitable fire extinguisher or a fire blanket to extinguish the fire.

- **CAUTION:** The cooking process must be observed. A short cooking operation is to be observed continuously.
- Never store objects on the cooking surface.
- The appliance is not intended for operation with an external timer or external remote-control system.
- Make sure that with installing adequate air circulations ensured and the ventilation slots are not blocked.
- To avoid overheating, do not install the device behind decorative doors.
- Only grill with the appliance door closed.
- Never pour liquids into a hot oven! Scalding by rising water vapor as well as possible damage to enamel.
- Do not place any objects on the open appliance door.
- Do not store any cleaning agents or flammable materials in the appliance or in the immediate vicinity.
- This appliance can be used by **children** aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning **use of the appliance** in a safe way and understand the hazards involved.
- **Children** shall not play with the appliance.
- Cleaning and **user maintenance** shall not be made by **children**, unless they are older than 8 years and are supervised.

- Do not use harsh abrasive cleaners or sharp metal objects for cleaning the glass surface. The glass can be scratched or destroyed.
- Do not try to repair the appliance on your own. Always contact an authorized technician. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons avoid a hazard.

Transport and Packaging

Transport the appliance

If possible, transport the appliance in a vertical position. Secure the appliance sufficiently and protect it against weather during transport.

Unpacking the appliance

- Remove the appliance from its packaging.
- Remove all packaging material, such as foils, filler and cardboard packaging.
- To prevent hazards, check the appliance for any transport damage.
- In case of damage, do not put the appliance into operation. Contact your distributor.

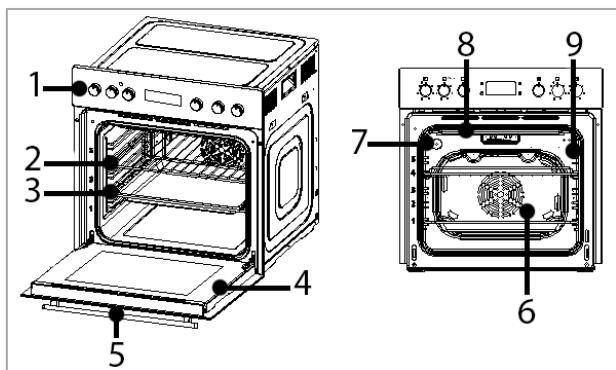
NOTE:

Production residue or dust may have collected on the appliance. We recommend cleaning the appliance according to chapter “*Cleaning and Maintenance*”.

Appliance Equipment

Appliance Overview

Oven

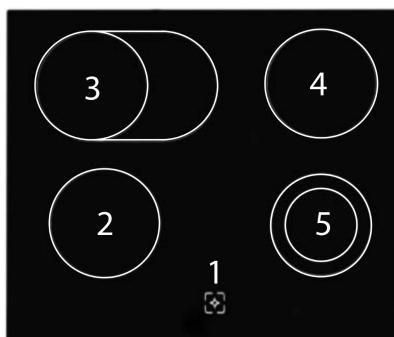


- | | |
|-----------------|-------------------------|
| 1 Control panel | 6 Fan |
| 2 Grill grid | 7 Lamp |
| 3 Standard tray | 8 Grill heating element |
| 4 Unit door | 9 Side racks |
| 5 Door handle | |

Hob

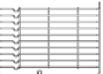
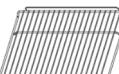
NOTE:

The listed power settings can vary depending on the material and/or size of the cookware.



1 Residual heat indicator	4 Ø15.5 cm / 1200 W
2 Ø15.5 cm / 1200 W	5 Ø15.0/19.0 cm / 700/1000 W –
3 Ø16.5/27.0 cm / 900/1100 W – Roasting zone	Double cooking zone

Delivery scope

1x oven tray		1x set of side racks	
1x grill grid		mounting screws	

Installation

The built-in oven set is designed for installation in standard kitchen units.

WARNING:

The installation and the connection to the main power may only be performed by an authorized specialist.

CAUTION:

The worktop, the cabinet, veneers, plastic coatings, used adhesives etc. must be sufficient heat-resistant.

NOTE: Recommendation!

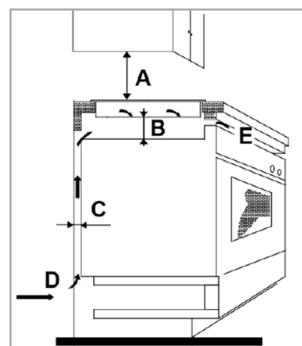
- When installing, ask another person to assist.
- Wear protective gloves to avoid injuries at possible sharp edges.
- When carrying the appliance use the hollows at the housing sides.
- Hob and oven must be from the same manufacturer and marked with the same type designation.
- Do not install the appliance directly next to refrigerators or freezers. The escaping heat would result in an unnecessary increase of energy consumption of those appliances.
- Make sure that the oven and the hob are located centrally to each other.

Safety distances

CAUTION:

Make sure that adequate air circulations ensured, and the ventilation slots are not blocked. Follow appropriate safety distances!

- The appliance must be installed so that heat can be dissipated. The ventilation openings (D) and (E) must not be blocked.
- To ensure a sufficient cooling air supply, no heat protection strips may be installed.
- The distance between the hob and an extractor hood must be at least as large as specified in the instructions of the extractor hood!
- There must be a minimum distance below the cut-out. In this area are not allowed heat-sensitive objects (cabinet, drawer, etc.). Any existing side walls or drawer boxes must be sawed out or removed accordingly.

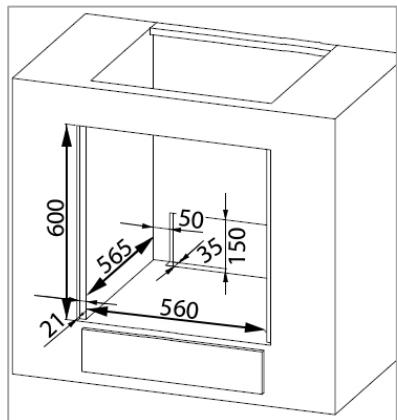
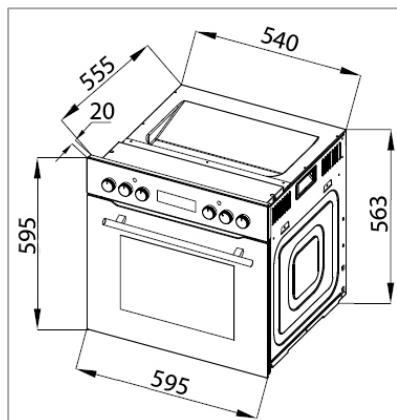


- A** 760 mm
B 50 mm
C 20 mm (min.)
D Air intake 35 mm
E Air outlet 5 mm

Cabinet opening and appliance dimensions

Prepare the cabinet opening according to the dimensional drawings.

Dimensions in mm



Preparing the worktop for installation of the hob

CAUTION:

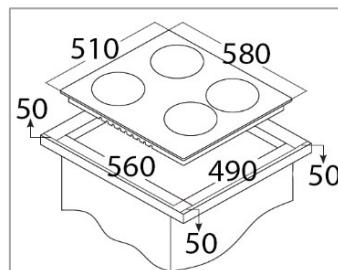
Before cutting secure the outer cutout edge with wide adhesive tape to avoid traces of jigsaw on the worktop.

- The worktop must be leveled horizontally and be sealed on the wall side against overflowing liquids or moisture.
- The hob must be surrounded by min. 50 mm work surface.
- The cut surfaces (cutout edges) must be sealed with special varnish, silicone rubber or cast raisin to prevent swelling caused by humidity.
- The worktop in the area of the cutout must be thoroughly cleaned and dried.

Worktop cutout

Prepare the cutout of the worktop according to the dimensional drawing.

Dimensions in mm



Installing the hob

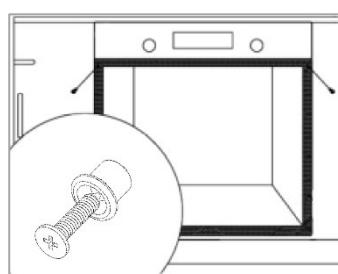
NOTE:

To avoid damage, place the hob with the top of the cooking surface on a padded base.

- First check the factory fitted hob seal at the hob frame to the integrity and the proper fit.
- Attach the enclosed retaining clamps with the screws in the provided holes laterally of the hob.
- Place the hob according to the hob drawing under "Appliance Overview" and with the connecting cable first centrally into the prepared cutout of the worktop.
- Make sure that the distances to the cutting are equal on all four sides and that the seal is resting on the worktop.

Installing the oven

- Put the appliance with the connecting cable first into the prepared cabinet a bit.
- Do the connection to the hob as well as to the mains, see "Electrical connection".
- Insert the oven into the cabinet opening completely. Make sure that the cables do not restricted (bent, squeezed or twisted).
- Attach and secure the oven by using the supplied screws on the side walls of the cabinet.



2x mounting
holes are located
left and right in
the door frame.

Electrical connection

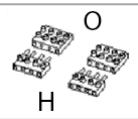
INFORMATION FOR THE AUTHORIZED EXPERT

⚠ WARNING:

- The installation to the mains supply must conform to the local standards and regulations.
- Connecting the appliance to a domestic power socket or using multiple sockets or extension cables is not permitted.
- Connect the protective conductor to the locations marked with .
- Improper connection may cause to an **electric shock or fire!**

- Before connecting, ensure that the power supply corresponds with the information on the rating label (door frame) and the wiring diagram.
- The appliance is suitable for three-phase and AC current (220-240/380-420V 3N~ 50/60Hz).
- Select the connection type according to the existing oven connection in the house.
- The appliance can be adjusted for single-phase current by a respective bypass on the terminal block, based on the circuit diagram below. Select a suitable cord as mains cable, considering the connection type and nominal power of the oven.
- Fix the mains cable in the tension relief.
- The electrical installation of the oven should be equipped with an emergency switch, which switches off the whole appliance from the mains supply in an emergency. The distance between the contacts of the emergency switch must be at least 3 mm.
- Arrange the mains cable in such a way that it does not get in contact with any hot components of the appliance. Do not lead it over sharp edges or corners.

Connecting the hob to the oven



Insert the plugs at the end of the hob circuit group **H** in the appropriate socket of the oven terminal block **O**.

Connection plan

Permissible connection methods

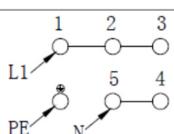
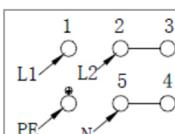
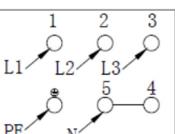
⚠ CAUTION:

Each connection requires the protective ground of the mains to be connected to the **PE**  terminal.

ℹ NOTE:

L1, L2, L3 = Phase | N = Neutral

PE  = Protective ground

220-240V~ 50/60Hz	380-420V 2N~ 50/60Hz	380-420V 3N~ 50/60Hz
		
H05 VV-F3G min. 4mm²	H05 VV-F4G min. 2.5mm²	H05 VV-F5G min. 2.5mm²

Startup / Operation

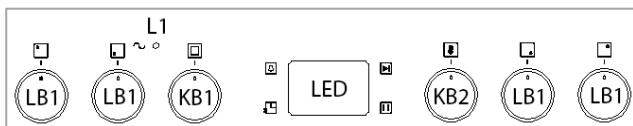
Before initial use

- Clean the oven interior with all therein located accessories. Follow the instructions that we give you in the chapter "*Cleaning and Maintenance*".
- To burn any manufacturing residue, heat the closed oven for approx. 30 minutes at 250°C with -Top/bottom heating-.

ℹ NOTE:

The occurring odor and possibly a slight smoke development cannot be avoided. So, ensure that the room is well ventilated during the heating process.

Operating overview



The detailed description of the individual controls can be found in the following sections.

Cooking zone control regulator / control lamp

LB1: Level regulator

The temperature setting of the cooking zones is done separately for each zone via the assigned level regulator.

CAUTION:

Turn the level regulator of the double cooking and roasting zone only clockwise and back. Otherwise the regulators will be damaged.

- = Position of the cooking zone
- 0 = Off-Position
- 1 = Lowest setting (keep food warm)
- 6 = Highest setting (quick heating and cooking, roasting)
- = Switch point for double and roasting zone

L1: Cooking zone power control lamp

The power control lamp indicates the operation of the cooking zones. It lights up as soon as a cooking zone is put into operation and goes off if all level regulators points to the Off-position.

Oven function- buttons / switches



KB1: Oven function selector

KB2: Oven temperature / cooking time selector

K1: Setting modes: Reminder function / Temperature / Cooking time

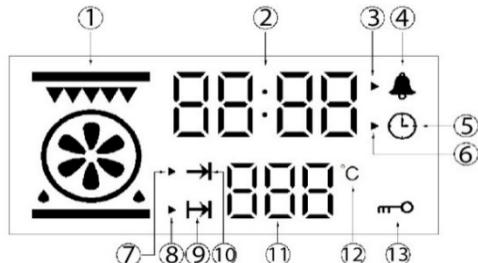
K2: Setting modes: System time / Reservation

K3: Starting the oven operation

K4: Interrupting/Canceling oven operation

K3+K4: Safety child lock

LED Display



- (1) Oven functions (active heating elements)*
- (2) Time display
- (3) Reminder function setting mode
- (4) Reminder function active
- (5) System time active
- (6) System time setting mode
- (7) Oven operation setting mode
- (8) Reservation setting mode
- (9) Reservation active
- (10) Oven operation active
- (11) Temperature display
- (12) Unit degrees celsius
- (13) Safety child lock active

*Symbols oven heating elements

	Top outer heat element
	Heating fan (Defrost)
	Back heat element
	Top inner heat element
	Bottom heat element

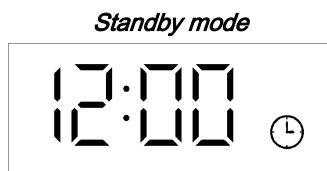
Switching on

After connecting to the power supply, all display lights will momentarily illuminate and then enter the system time setting mode.

The factory setting [12:00] is displayed, first set the current time of day (see "System time setting").

i GENERAL NOTES:

- If you do not set the time within 20 seconds after the connection to the power supply, the factory setting will be applied.
- About 10 seconds after the last button press, the system automatically enters the standby mode.



System time setting

- Press the button in standby mode to enter the system time setting mode.
- Now use the button to switch between the hour and minute settings.

Oven functions

Symbol	Description
	Defrosting: The air circulation at room temperature enables quick defrosting of frozen food (without the use of heating elements). It is a gentle but quick way to speed up thawing time.
	Top/bottom heat* : The heating is done in a conventional way. The heat is evenly brought to the food from above and below. Suitable for baking and roasting on one level.
	Convection: With an additional heating element behind the fan, the food is heated evenly from all sides by a hot air flow. Suitable for simultaneous cooking on several levels.
	Half grill: Suitable for a small amount of food, bacon, toast, meat, etc. Only the upper inner heating element is used.
	Full grill: The upper inner and outer heating element is in operation. Ideal for gratinating or grilling large quantities of food, steaks, fish, casseroles, etc.
	Full grill with fan: The upper heating elements and the circulating air (fan) are in operation for rapid heat circulation. The grill fan system replaces e.g. the rotisserie of the meat preparation.
	Bottom heat with fan: With this type of heating, the heat generated by the bottom heat is evenly distributed by an additional fan. Ideal for baking pizza bases etc.

The display shows the selection:

- Hour display flashes
- Minute display flashes

- **KB2** Set the hours and minutes by turning the switch.

System time setting mode



- Confirm the setting OR about 10 seconds after the last button press, the setting will be saved automatically.

The clock runs when the second dot symbol flashes between hour and minute. The icon lights up continuously.

Symbol	Description
	ECO**: For gentle cooking of selected dishes. The heat comes from the top and bottom. The oven temperature rises slowly, the heat penetrates completely, and the excessive heat consumption is reduced.

***This type of heating is used to determine the energy consumption in conventional mode.*

***This type of heating is used to determine the energy consumption in recirculation mode and the energy efficiency class.*

Setting oven operating conditions and starting operation

Define the required operating conditions (function, cooking time, temperature).

NOTES TO THE OVEN OPERATION:

- A cooking time setting is necessary to put the oven into operation, otherwise the system automatically returns to standby mode.
- The cooking time setting is adjustable between 0 and 10 hours.
The display shows the minute range 01:00 - 59:00 minutes, after that the display changes to the hour range 01:00 - 10:00 hours/minutes.
- The thermostat enables the temperature to be set in the range from 50°C to 250°C.
- If the oven temperature is below 30°C, *the temperature display shows [Lo]*.
- Just before the preset oven temperature is reached, acoustic signal sounds 2x. **Ideal for pre-heating!**
- The cooling fan switches on and off as required. The warm air escapes over the door.

- **KB1** Select the oven function (type of heating) in standby mode by turning the function selector.

The display shows the symbols and the default temperature of the respective function.

-  Use the button to change between the setting modes - temperature and - cooking time.

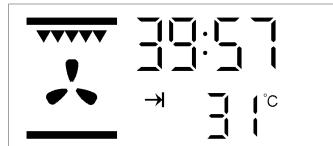
The display shows the selection:

- Temperature display flashes
- Time display flashes

- **KB2** Select the oven temperature and the cooking time by turning the oven temperature / cooking time selector.
- If necessary, set the reservation function (see "Reservation").
-  Use the button to start the oven operation according to the preset conditions.

During oven operation, the display shows the remaining cooking time and the current oven temperature. The operating icon → lights up continuously.

Operation mode without reservation



- ❖  With the button you can optionally display the system time or remaining cooking time.
- ❖ After the cooking time has expired, the oven mode switches off automatically.

Reservation function

Use the reservation function to delay the cooking time and to stop the operation at XX:XX hours

⚠ WARNING: Fire hazard! There is an increased risk of fire in timer operation!

- Before starting the timer, make sure to inform all members of the household so that they do not put anything in the built-in oven.
- Monitor the built-in oven while using the timer to prevent spills and burning.

⚠ WARNING:

- Note that grease, oils and alcohol can catch on fire when heated.
- Never leave anything to grill unattended when using the timer!

- After setting the cooking time and temperature, press the button to enter the reservation setting mode.
- Now use the button to switch between the hour and minute settings.

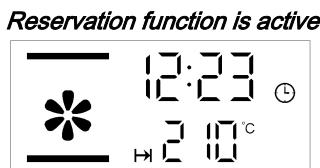
The display shows the selection:

- Hour display flashes
- Minute display flashes

- **KB2** Set the hours and minutes by turning the switch.
- Start the operation.

The system automatically calculates the cooking start time based on the previously set times (*cooking start time = cooking end time - cooking time*).

The icon indicates the activation of the reservation.



- ❖ With the button you can optionally display the start time or the system time.
- ❖ After the waiting time has elapsed the operation starts automatically.

The display shows normal oven operation.

Reminder function

ℹ NOTE:

The reminder function has no influence on the oven operation. Set the alarm time before operation, during operation it is not possible!

Use the function e.g. as a reminder adding spices or water after a certain time to the food.

- Press the button in standby mode to enter the alarm function setting mode.
- Now use the button to switch between the hour and minute settings.

The display shows the selection:

- Hour display flashes
- Minute display flashes

- **KB2** Set the hours and minutes by turning the switch (0 – 23:59 hours).

- Start the alarm function.

The icon indicates the activation of the alarm function.

- ❖ With the button you can optionally display the remaining time or system time.
- ❖ After the alarm time has elapsed, an acoustic signal sounds for about one minute and the icon flashes until any button has been pressed.

Safety child lock

When safety child lock is activated, all oven function buttons and selectors are inactive.

- To activate / deactivate keep pressed the button combination for about 3 seconds.

The icon indicates the activation.

Oven lighting

The oven lighting automatically turns on as soon as the oven is in operation.

Interrupting / ending prematurely oven operation

- To interrupt the operation or to end the settings prematurely, press the button..
 - ..1x to interrupt the operation and change the settings if necessary.

- ..**2x** to exit the current settings, the oven returns to standby mode.
-  Press the button to continue operation or make a possible restart.

Oven operation ended

At the end of the cooking time, several beep sounds; the appliance then goes into standby mode.

The cooling fan continues to run until the oven temperature is below 100°C.

- Turn the selector switches to the off-position  and push them into the control panel to prevent unintentional operation.

Switching the hob on / off

- Place suitable cookware on the respectively cooking zone.
- Turn the corresponding level regulator to the desired temperature level.
- **Double cooking and roasting tin zone:** By rotating the respective level regulator clockwise until it stops (about level 6), the additional heating zone is added via a switching point. Now you can select the temperature level.
- After the end of the cooking process turn the level regulator back to the off-position.
- Push the level regulators into the control panel to prevent unintentional operation.

Residual heat indicator

WARNING: Risk of burns!

Do not touch the cooking zones while the residual heat indicator lights up.

After switching off the cooking zones the residual heat indicator of the corresponding cooking zone lights up. This warns against touching the zone.

Using the accessory

CAUTION:

Always insert the accessory completely into the oven; otherwise the glass door can be scratched.

Inside the oven are side racks 1-5 levels for inserting the accessories.



The accessories are safely used between the side levels. **ATTENTION!** Slide the grill grid right way with the top bracket to the rear.

Telescopic runner (*delivery scope model dependent*)

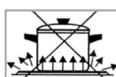
It is possible to retrofit the appliance with one or more telescopic runners. Order telescopic runner set from your dealer or in our online accessories shop www.bomann-germany.de. Use the reference number found under "Technical Data".

Selecting appropriate cookware

CAUTION:

The cooking surface and the base of the cookware must always be clean and dry.

Wrong!



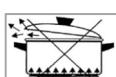
Cookware is too small.

Heat loss!



Cookware ground uneven.

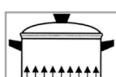
Poor heat transfer!



Lid does not close properly.

Heat loss!

Correct! To save time and energy!



Diameter of the cookware corresponds with the diameter of the hob.

The cookware base is fully resting, and the lid closes properly.

Notes for baking, cooking and grilling in the oven

NOTE:

- Use the included accessory.
- In principle, you may use any heat-resistant cookware for your food.
- Unsuitable is cookware of bright, shiny aluminum, unglazed clay and tableware made of plastic or with plastic handles.
- Follow the instructions for the duration of the completion in your recipes and preparation instructions on the product packaging.

Baking

- For good baking results, preheating is recommended up to the desired temperature.
- After finishing the baking process, we recommend resting the food for about 5 minutes in the oven.
- Before removing the cake, check if it is done by using a wooden stick. When the cake is done, no dough residue will stick to the wooden stick.

Cooking and roasting meat & fish

- Only cook meat of maximum 1 kg in the oven. We recommend roasting or cooking smaller portions on the cooking hob.
- When using the grill grid for roasting, we recommend placing a baking sheet with some water on the lower level.
- At least once after half of the cooking time, the roast should be reversed; sprinkle the roast during cooking now and then with the resulted roast liquid or with hot, salty water, thereby not using cold water.

Grilling

CAUTION:

- Grill exclusively with the oven door closed!
- Supervise the grilling process, the grilling food can burn rapidly due to the intense heat!

- Turn the function selector switch in the corresponding position.
- Preheat the oven for approx. 5 minutes.
- Brushes the grill grid with a little oil, so that the grilling food does not stick on it.
- Slide an empty baking tray for dripping grease to directly lower level, below the grill grid. Pour some water into the baking tray for later easily cleaning.

Dishes examples for ECO function

Recipes	Temp. (°C)	Level	Time (min)	Pre- heat
Small cake	150	3	60 – 70	--
Chicken breast	200	3	60 – 70	--
Beefsteak	200	3	25 – 35	--

Energy saving tips

Information to reduce the environmental effect of cooking (acc. VO (EU) No. 66/2014 appendix I, No. 2)

Hob / Induction hob

- Use pans and pots with flat floors. Uneven floors increase the energy consumption.
- The diameter of the pot and pan floors should be according to the size of the cooking zone, or bigger. Pans and pots, which are too small on the cooking zone lead to energy losses. Note: Dishes producer partly indicate the upper pot diameter. It is usually larger than the diameter of the pot floor.
- Use a small pot for small quantities. A large pot, which is only slightly filled, required a lot of energy.
- Use as little water as possible. This saves energy. Vegetables retain their vitamins.
- Always close pots with a suitable lid. When cooking without lid you need four times more energy. When using glass lids, more energy can be saved because you can see into the pot without open the lid.

- Use a quick cooker to clearly reduce the cooking time and save energy.
- After boiling or frying, switch off the used cooking zones to a smaller power level.
- Use the residual heat of the pan, the pot and the food. Switch off the cooking zones 5-10 minutes before cooking time.

Oven

- We recommend the use of dark baking molds and plates, because they conduct the heat better.
- Any unnecessary accessories should be removed from the baking chamber before using the appliance.
- During cooking, the oven door should remain closed to avoid unnecessary heat loss.
- Only preheat the oven if required by the recipe.
- If a selection of cooking time is specified, always use the lowest recommended temperature.
- Use the residual heat by switching back to minimum temperature shortly before the end of the cooking time.
- Save electricity! If you do not need the oven, switch off functions such as interior lighting, program, temperature
- Clean the oven after each application, to keep the cleaning effort as low as possible. We recommend the use of biological cleaners.

Cleaning and Maintenance

⚠ WARNING:

- Always switch off the appliance completely before cleaning and maintenance work and disconnect it from the power supply if necessary.
- Allow the unit to cool down before cleaning.
- Do not use steam cleaners for cleaning the appliance; moisture could enter electrical components.

Risk of electric shock! Hot steam could damage the plastic parts.

⚠ WARNING:

- Never use flammable substances, such as thinner, kerosene, gasoline or acids for cleaning.
- The unit must be dry before restarting operation.

⚠ CAUTION:

- Do not use a wire brush or other sharp, abrasive items.
- Do not use harsh abrasive cleaners or sharp metal objects for cleaning the glass surface. The surfaces can be scratched or destroyed.
- Always consider the application and safety notes of the detergent.

Cleaning the hob

Staining	Cleaning method	Cleaning tools
<i>Dirt has accumulated</i>	Use warm water and a sponge to rub dry.	Special cleaning sponge for glass ceramic
<i>Pools and lime deposits</i>	Apply warm vinegar and wipe off with a dry cloth or use special cleaning agent.	Special cleaning agent for glass ceramic
<i>Sugar, melted aluminum, or plastic</i>	Remove by using a glass ceramic scraper.	Special cleaning agent and scraper for glass ceramic

Removing the oven door

You may remove the oven door to facilitate cleaning and to get better access to the oven interior.



- Open the appliance door completely.
- Fold the opposite hinge brackets upwards.
- Slightly close the door and lift it up to remove it.

- When reinstalling the door, make sure the notch of the hinge is properly aligned with the protrusion of the hinge holder.
- Then fold the brackets down again**, otherwise the hinges can be damaged while closing the appliance door.

Cleaning the oven

NOTE:

By cleaning after each use, you prevent cooking residues and soiling from burning in during next operation. Cleaning is then only possible with a lot of effort.

- Clean the appliance and accessories depending on the soiling degree and depending on the surface only with a soft, damp cloth and commercially, food safe cleaners.
- Soak heavily soiled areas with some warm soapy water or a vinegar cleaner.
- Wipe off grease residues from the sealing framed the cooking chamber.
- After cleaning, use a soft, absorbent cloth for drying.

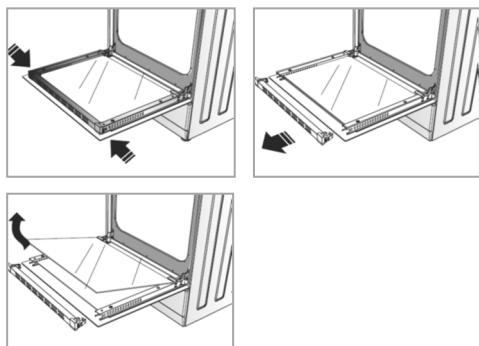
Cleaning the side racks

Always remove the side racks, if you want to clean the oven walls thoroughly. Highly soiled side racks can be soaked in the removed state, which makes cleaning easier.

- Remove the rack by slightly bending the lowest metal rod to loosen it from the lower mounting holes and pulling it towards the oven center.
- Lift the rack upwards out of the upper mounting holes.
- Replace the racks after cleaning and thoroughly drying them.

Cleaning the glass panel

If necessary, clean the inside of the glass panes.



- Open the appliance door.
- Remove the bracket strip by loosening the screws on the side of the strip.
- Carefully remove the glass panes from the holder towards the front.
- Put the glass panes back in place and fasten the mounting bracket after you have cleaned the glass and dried it thoroughly.

Reverse the bulb

WARNING:

- Make sure that the appliance is turned off from the power supply (fuse).
- Allow the lamp to cool down before replacing the bulb. **There is risk of burns!**

NOTE:

Use the correct bulb, heat resistant up to 300°C:
1 x 25 W, 220-240 V~



- Unscrew the lamp cover, clean it with a dry cloth.
- Change the bulb.
- Reattach the lamp cover, check the functionality.

Troubleshooting

Before you contact an authorized specialist

Problem		Possible cause / Action
<i>Unit does not work</i>		Check the power supply.
<i>Oven lamp does not work</i>		Bulb is defective, was inserted incorrectly, is not securely seated in the socket, see "Reverse the bulb".
<i>Strong smoke development</i>		Grease residues in the oven chamber, switch off the oven, allow to cool before cleaning.
Display code	E1	Sensor error
	E2	Heating error

i NOTE:

If a problem persists after following the steps above, contact your distributor or an authorized technician.

Technical Data

Electrical connection.....

Connection voltage: 220-240/380-420V 3N~ 50/60Hz

Connection power:8.600 W

Fuse protection:3 x 16 A

Protection class:I / IP20

Dimension H x W x D / Weight.....

Hob installation:56.0 x 49.0 cm

Oven installation:60.0 x 56.0 x 56.5 cm

Net weight:39.5 kg

Available accessory

Telescopic set:Article-No. 8 996 090

The right to make technical and design modifications during continuous product development remains reserved.

This appliance has been tested according to all relevant current CE guidelines, such as electromagnetic

compatibility and low voltage directives, and has been constructed in accordance with the latest safety regulations.



Disposal

Meaning of the "Dustbin" Symbol

Protect our environment; do not dispose of electrical equipment in the domestic waste.

Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.

This helps avoid the potential effects of incorrect disposal on the environment and human health.

This will contribute to the recycling and other forms of reutilization of electrical and electronic equipment.

Information concerning where these can be disposed of can be obtained from your local authority.

⚠ WARNING:

Remove or disable any existing snap and bolt locks if you take the unit out of operation or dispose it.

Information to professional users for disassembly (acc. VO (EU) No. 66/2014 appendix I, No. 2)

Information for non-destructive disassembly for maintenance purposes

Hob / Induction hob

- A further disassembly for maintenance purposes by the user is not provided. Do not disassemble the unit.
- For repair and replacement of defective parts, please contact our customer service.
- Accumulators are not included.

Oven

- Remove the lamp as described in the manual.
- For maintenance purposes, the oven door can be unhinged out and reinstalled, for the procedure please refer to the manual.
- A further disassembly for maintenance purposes is not provided.
- If you would like to exchange defective components, please contact our customer service.
- Motors must be expertly replaced by customer service in accordance with the repair instructions and disposed accordingly.
- Accumulators are not included.

Information for disassembly in terms of recycling, recovery and disposal at the end of the life of the appliance

Hob / Induction hob / Oven

- The disassembly of appliances with a gas connection should only be carried out by a licensed gas and water installer.
- The disassembly of appliances with electrical connections should be carried out by a licensed electrician.
- For the recycling and recovery of resources give the appliance to:
 - a communal collection point waste disposal authority,
 - a dedicated disposal company, offering a return system,
 - a resident electric trader, who voluntary withdraws electrical appliances.

EU Product data sheet

Product information for domestic electric hobs according EU 66/2014

	Position	Symbol	Value	Unit
Brand			BOMANN	
Model identification			EHBC 7930	
Type of hob			Hob of a built-in oven	
Number of cooking zones and/or areas			4	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)			Radiant cooking zones	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Rear left Rear right Front right Front left	Ø	16.5 / 27.0 15.5 15.0 / 19.0 15.5	cm
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm		L W	27.0 16.5	cm
Energy consumption per cooking zone or area calculated per kg	Rear left Rear right Front right Front left	EC _{electric cooking}	178.6 180.0 180.5 181.8	Wh/kg
Energy consumption for the hob per kg		EC _{electric hob}	180.2	Wh/kg

Product information for domestic ovens according EU 65-66/2014

	Symbol	Value	Unit
Brand		BOMANN	
Model identification		EHBC 7930	
Type of oven		Built-in	
Mass of the appliance	M	31.9	kg
Number of cavities		1	
Heat source per cavity (electricity or gas)		Electricity	
Volume per cavity	V	66	l
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	EC _{electric cavity}	0.73	kWh/cycle
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	EC _{electric cavity}	0.78	kWh/cycle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy)	EC _{gas cavity}	-	MJ/cycle kWh/cycle (1)
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy)	EC _{gas cavity}	-	MJ/cycle kWh/cycle
Energy Efficiency Index per cavity	EEI _{cavity}	88.1	
Energy efficiency class (2)		A	

(1) 1 kWh/cycle = 3.6 MJ/cycle

(2) A+++ (highest efficiency) to D (lowest efficiency)

Tested acc. to: EN 60350-1:2016

EN 60350-2:2013+A11:2014

EN 50564:2011

BOMANN®
C. Bomann GmbH
www.bomann-germany.de
Made in P.R.C.

Stand 08/2021